

4+1 B.S. Biology/M.S. Food Science (suggested 5-year plan)

FRESHMAN YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
BIOL 204 lecture and lab	4	BIOL 205 lecture and lab	4
TOTAL CREDITS	8		8

SOPHOMORE YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
BIOL 208 lecture and lab	4	CPSC 230	3
MATH 110	3	MATH 111	3
TOTAL CREDITS	11		10

JUNIOR/SENIOR YEAR*

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
PHYS 107 lecture and lab	4	PHYSC 108 lecture and lab	4
MATH 303	3	BIOL Elective	4
BCHM 335/335L	4	BIOL 417 (317)	4
TOTAL CREDITS	11		12

JUNIOR/SENIOR YEAR*

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
FSN 530 Food Micro	4*	BIOL Elective	4
BIOL 498 Capstone	3	BIOL 494 (Honors) or elective	3
FSN 500	1**	FSN 520	3**
TOTAL CREDITS	8		11

* *will double count towards major and graduate program*

** *will count only towards graduate program*

SUMMER SENIOR YEAR

<i>Summer</i>	<i>Credits</i>
FSN Elective	3
TOTAL CREDITS	3

FIFTH YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
FSN 530	4	FSN 520	3
FSN Elective	3	FSN 660	3
FSN Elective	3	FSN Elective	3
TOTAL CREDITS	10		9

Food Science Courses

core courses (11 credits)

FSN 501	Food Chemistry	3
FSN 502	Food Chemistry Lab	1
FSN 520	Food Processing and Preservation	3
FSN 530/530L	Food Microbiology/Food Microbiology Lab	3,1

requirements (4 credits)

FSN 500	Essentials of Food Science	1
FSN 660	Research Methods	3

electives (15 credits)

FSN 503	Government Regulation of Foods	3
FSN 505	Quality Control and Assurance	3
FSN 506	Effective Communications for the Real World Scientist	3
FSN 510	Food Industry Study Tour	3
FSN 512	Sensory Evaluation of Foods	3
FSN 515	Food Ingredients	3
FSN 517	Food Analysis	3
FSN 522	Community Nutrition	3
FSN 538	Nutrition and Human Performance	3
FSN 539	Life Cycle and Clinical Nutrition	3
FSN 540	Food Engineering	3
FSN 560	Current Topics in Food Science and Nutrition	3
FSN 580	Management and Marketing Fundamentals for Food Scientists	3
FSN 594	Food Product Development	3
FSN 600	Advanced Food Science: Selected Topics	3-12
FSN 601	Food Packaging	3
FSN 602	Food Flavors	3
FSN 603	Chemistry and Technology of Fats and Oils	3
FSN 606	Dietary Supplements and Functional Foods	3
FSN 690	Internship for Graduate Students	1/2-3
FSN 695	Thesis I	3
FSN 696	Thesis II	3
FSN 697	Thesis III	1-3
FSN 699	Independent Research	1-3

total credits (excluding prerequisites) 30